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PATENT ABSTRACTS OF JAPAN

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(71)Applicant : NAKANO VINEGAR CO LTD

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(72)Inventor : OMORI IWAO

AKITA SUMIO

ASAKURA MASAKATSU

KAWAMURA KICHIYA

(54) FOOD MATERIAL UTILIZING BEAN CURD

(57)Abstract:

PURPOSE: To obtain the subject high-protein, low-caloric and tasty food material by adding and mixing bread crumbs and ground fish meat with bean curd regulated to a specific moisture content and forming the resultant mixture.

CONSTITUTION: The objective food material obtained by mixing 50-80wt.% bean curd regulated to 75-85wt.% moisture content with 5-25wt.% bread crumbs and 5-25wt.% ground fish meat and forming the resultant mixture.

LEGAL STATUS

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